



## **She Nah Nam Seafood**

715 78<sup>th</sup> Avenue, Tumwater #B  
WA 98501

**Name of the position:** Quality Assurance / Quality Control Supervisor

**Division:** Tumwater Seafood Processing Plant

### **General Job Description:**

The Quality Assurance / Quality Control Supervisor reports directly to the Plant Manager. Is highly skilled in all aspects of work organization: planning, implementation, ongoing monitoring of results, critical evaluations, and adjustments as indicated. Must be a logical, methodical problem solver and be well-rounded and flexible “people person” able to relate to all levels of organization in ways that increase trust and understanding of organizational needs and goals.

Is responsible for providing proactive leadership and instruction in Food Safety and Quality within the processing plant. The Quality Assurance / Quality Control Supervisor oversees the implementation of the requirements, policies, procedures, programs and training components of the Food Safety Manual. This position with management serves as the lead for regulatory inspections and for interaction with customers on issues related to food safety and quality. The Quality Assurance / Quality Control Supervisor facilitates the document control program.

### **ESSENTIAL DUTIES AND RESPONSIBILITIES:**

- Manage Seafood HACCP (Hazard Analysis and Critical Control Points) plans, pre-requisite programs and Standard Sanitation Operating Procedures.
- Ensure compliance with applicable food safety regulatory requirements (Federal, State/Provincial and, Local)
- Raw material and finished product specifications
- Monitoring Plant Sanitation Programs
- Conducts morning plant pre-operation inspection
- Monitors Daily SSOP checks throughout the day
- Responsible for weights and measures and calibration of monitoring equipment and tools
- Along with Plant Manager conducts and documents employee training programs
- Along with Plant Manager monitors the Vendor Compliance program
- Along with Plant Manager is responsible for documenting non-conformities and writing corrective actions
- Execute food safety related strategies described in the food safety manual; maintain open communication with all related departments to address the identification of food safety hazards and process improvement opportunities
- Conduct food safety observations of key associates performing food safety activities
- Complete other essential job functions as assigned

**REQUIRED MINIMUM EDUCATION:**

Bachelor's degree in Food Science, Food Technology, Animal Science, Biological Science from a four-year college preferred. Comparable work experience will be evaluated for non-degreed candidates.

**QUALIFICATIONS:**

- Minimum three years of experience in Food Manufacturing Operations, Preferable Seafood Manufacturing. Quality Assurance/Control, Research & Development, Food Production/Operations or related discipline
- Seafood HACCP or other food HACCP related certification required
- Understanding of FDA Food Safety regulations.
- Basic knowledge of food microbiology and food safety.

This job posting will close on March 2, 2018. If interested, please send a resume to Megan Peterson at [m.peterson@nbed.co](mailto:m.peterson@nbed.co) or drop off at the TERO office. Please call Megan Peterson if you have any questions: (360) 464-2893.